

Penfolds

BIN 28

KALIMNA SHIRAZ 2003

Penfolds Bin 28 is a showcase for warm-climate Australian Shiraz – ripe, robust and generously flavoured without reliance on new oak or excessive alcohol. First made in 1962, Bin 28 is named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend that shows very clear, ripe fruit definition when young, with plenty of concentration and fruit sweetness, and minimal oak influence.



VINEYARD REGION	Mclaren Vale, Langhorne Creek, Barossa Valley.
VINTAGE CONDITIONS	The 2003 growing season in South Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to harvest.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	This wine was matured for 12 months in older American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.70g/L pH: 3.54
LAST TASTED	29-Nov-05
PEAK DRINKING	2007 - 2013
FOOD MATCHES	Ideally suited to Beef, Duck & Game, Lamb

Winemaker comments by
Peter Gago

COLOUR

Deep brick red.

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Generous, warm climate Shiraz is immediately apparent – mirrored by rich Christmas pudding, plum and cherry aromas. Spice and demi-glace secondary notes add to the aromatic interest. Flashes of liquorice, white chocolate and cinnamon arise with a swirl.

PALATE

Medium-bodied and mouth filling, plummy, berried fruits mesh with dark chocolate, mocha and spice notes. The 2003 Bin 28 is true to its fleshy, well structured style with ripe tannins and balanced acidity. It is an early drinking vintage that should be opened after the 2000 but before its 2001 and 2002 siblings.